BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 10: Supervision of Food Safety in Hospitality**
Learning aim(s)	**B:** Carry out the monitoring of food hygiene practices in different hospitality situations **C:** Understand how to implement food safety management procedures
Assignment title	**Food Safety Procedures**
Assessor	
Issue date	
Hand in deadline	

Vocational Scenario or Context	You were successful in your application for the position of supervisor. The manager wants you to make sure that the restaurant is following all necessary food safety procedures by checking the hygiene practices already in place and for you to show that you are aware of the management role in food safety procedures. You will be required to: • Describe good hygiene practices • Carry out risk assessments • Design documentation for communicating food safety procedures • Carry out food safety monitoring in a hospitality business • Evaluate the measures and procedures used, justifying recommendations made.

Task 1	Your first task is to produce a report and carry out risk assessments. • The report should include a description of the key factors of food hygiene practice • You must then carry out risk assessments in different hospitality businesses identifying and justifying areas for improvement Your report must demonstrate accurate and thorough knowledge and understanding of the key factors of food hygiene practice. The risk assessments must be in different hospitality businesses and identify with justifications areas for improvement
Checklist of evidence required	Report Risk assessments
Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:
B. D2	Conduct a food safety risk assessment in different hospitality businesses identifying and justifying areas for improvement.
B.M2	Conduct a food safety risk assessment process in different hospitality businesses, identifying areas for improvement.
B. P3	Describe the key factors of food hygiene practices
B. P4	Conduct a food safety risk assessment process in a hospitality businesses.
Sources of information to support you with this Assignment	Examples of food safety risk assessments
Other assessment materials attached to this Assignment Brief	*None*

Task 2	Your second task is to produce documentation that could be used to communicate food safety procedures and and evaluate the procedures used, justifying recommendations made. • The documentation should be able to be used for communicating food safety systems. There should be

	a review of the impact on a business of implementing any suggested changes from food safety risk assessments • Take part in food safety monitoring and recording • Evaluate methods and procedures for controlling food safety The documentation should be suitable to be used for communicating food safety systems. The supporting written evidence should review the impact on a business of implementing any suggested changes from food safety risk assessments. There should be an evaluation of the methods and procedures used, justifying any recommendations made.
Checklist of evidence required	Food safety documentation Records of food safety monitoring and recording procedures
Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:
C.D3	Design comprehensive documentation for communicating food safety systems and undertake food safety monitoring and recording to include critical control points, critical limits and corrective actions.
C.D4	Evaluate the procedures used, justifying recommendations made.
C.M3	Design detailed documentation for communicating food safety systems.
C.M4	Undertake food safety monitoring and recording to include critical control points and critical limits.
C. P5	Design basic documentation for communicating food safety procedures.
C. P6	Undertake food safety monitoring and recording.
Sources of information to support you with this Assignment	Examples of documentation for use when communicating food safety systems
Other assessment materials attached to this Assignment Brief	*None*